



<p style="text-align: center;"><i>Arte en el Paladar</i></p> <p style="text-align: center;"><b>DON BOCARTE</b></p> 	<b>TECHNICAL SHEET</b>		<b>ET PT Rev.0</b>			
	<b>CODE</b>	<b>BRAND</b>	<b>PRODUCT</b>		<b>EAN CODE</b>	<b>Nº CE</b>
	<b>BC1000B</b>	<b>DON BOCARTE</b>	<b>SEASONAL BOLETUS CROQUETTE</b>		<b>8436534810709</b>	ES.26.014327/S CE

		<b>FINAL PRODUCT:</b>	SEASONAL BOLETUS CROQUETTE		<b>CHARACTERISTICS ORGANOLEPTIC MICROBIOLOGICAL PHYSICOCHEMICAL</b>		
		<b>RAW MATERIAL:</b>	Boletus ( <i>Boletus spp</i> )		<b>Aspect:</b>	Artisan	
		<b>BATCH DESCRIPTION:</b>	Production order, Expiration date Day – Month - Year		<b>Odour:</b>	Boletus indicating the remaining ingredients	
			24 months after production		<b>Flavour :</b>	Natural and intense	
		<b>SHELF LIFE:</b>	According to storage conditions		<b>Consistence:</b>	Crunchy on the outside and meaty inside	
<b>LIFESPAN ONCE OPENED:</b>	<b>DISTRIBUTION TEMPERATURE:</b> Store at <-18 ° C  <b>DISTRIBUTION:</b> By transport in boxes, pallets, ...  <b>INTENDED USE:</b> Must cook before consumption: Fry frozen in very hot oil 3 minutes and observe. If they are a little cold inside, microwave 10 seconds.		<b>Aerobic mesophilic count (cfu / g.)</b>	< 1 x 10 <sup>5</sup>			
<b>INGREDIENTS</b>			<b>Milk</b> , Boletus (35%), <b>Butter (milk)</b> , Wheat flour ( <b>Gluten</b> ), Extra Virgin olive oil, <b>Bread crumbs (Wheat Flour (Gluten))</b> , Water, Salt and Yeast), Onion, Leek, Garlic, <b>Egg</b> , Corn Starch, Nutmeg, Emulsifier: Xanthan gum, <b>Soy Protein (Soy)</b> , HPMC, Pepper, Salt, Nutmeg, Oloroso wine ( <b>sulfites</b> )	<b>Coliformes count (ufc/g.)</b>	< 1 x 10 <sup>3</sup>		
				<b>Escherichia coli count (ufcl/g.)</b>	< 1 x 10 <sup>1</sup>		
				<b>Staphylococcus aureus count(ufc/g.)</b>	< 1 x 10 <sup>2</sup>		
<b>WEIGHT NET (G)</b>	<b>1 kg</b>	<b>INTENT CONSUMPTION:</b>	General public, there are no special considerations.		<b>Salmonella</b>	Absence /25 g	
<b>FORMAT</b>	<b>BAG</b>	<b>OGM INFORMATION</b>	Product No Genetically Modified		<b>Listeria monocytogenes count (ufc/g.)</b>	< 1 x 10 <sup>2</sup>	
<b>CROQUETTE NUMBER</b>	<b>33 – 35 CROQUETTES</b>	<b>ALLERGEN INFORMATION</b>	<i>Milk and dairy products</i> <i>Cereal (GLUTEN)</i> <i>Egg</i> <i>Soy</i>		<b>NUTRITION DECLARATION (average value per 100g)</b>		
<b>ORGANOLEPTIC CHARACTERISTICS</b>	The Boletus Edulis used, come from the Sierra de Gata and Zamora, where the best varieties are found. The creamy béchamel and the careful frying of the boletus, result in this croquette of intense flavor.				<b>Energy</b>	721 kJ/ 172 kcal	
					<b>Fat</b>	9,3 g	
					<b>Of which saturates</b>	6,4 g	
					<b>Carbohydrate</b>	17,1 g	
		<b>Of which Sugars</b>	4,4 g				
<b>Protein</b>	5,1 g						
<b>Salt</b>	1,1 g						